



STARTERS

FRIED OYSTERS | 10

Saltine Crust, Pickle Remoulade, House Hot Sauce

FRIED GREEN TOMATOES | 7

House-made pimento cheese, Crispy bacon, and Sweet tomato jam

CRAB CAKE FRITTERS | 11

BLT Aioli and Chow Chow

SPINACH & ARTICHOKE DIP | 7

House made and served with Biscuit Crackers

SHRIMP COCKTAIL | 10

With spicy cocktail sauce

CHARCUTERIE BOARD | 16 *Seasonal Offering*

Chef selection of local meats and cheeses

SOUP

CHEF SELECTION – *Seasonal Offering*

Cup - 4 Bowl – 6

FRENCH ONION SOUP

Cup - 4 Bowl – 6

SALADS

THE WEDGE SALAD | 6

Baby Iceberg with Tomato, Bacon, Red Onion, Aged White Cheddar and House made Buttermilk Blue Cheese dressing

CHOPPED SALAD | 7

Mixed Greens with Apple, Blue cheese crumbles, Bacon Crumbles, Candied walnuts and House made Cider Vinaigrette

GRAZE SALAD | 7

Chopped Mixed Greens, Poached pear, Cranberries, Toasted Hazelnuts, Goat cheese and a Red Wine Vinaigrette

CAESAR SALAD | 7

Romaine, Garlic sourdough croutons, Pecorino Romano, Anchovies

SIDES

GRILLED ASPARAGUS | 6

BEER-BRAISED COLLARDS & VA PEANUTS | 5

LOADED BAKED POTATO | 4.5

CHEDDAR CHEESE GRITS | 4.5

SQUASH CASSEROLE | 4.5

HOUSE CUT FRIES | 3.5

SIDESALAD | 3.5

CRISPY BRUSSELS SPROUT | 4.5 *Seasonal Offering*

STEAKS, CHOPS & POULTRY

*Served with garlic mashed potatoes

FILET MIGNON | 25*

An 8-oz. cut, grilled to order, served with choice of sauce

RIBEYE STEAK | 28*

A 16-oz. cut, grilled to order, served with choice of sauce

NEW YORK STRIP | 21*

A 12-oz. cut, grilled to order, served with choice of sauce

Available House-made sauces

Graze's Demi-Glace • Béarnaise • Horseradish Cream • Dijon Mustard

RARE - *Cool Red Center* • MEDIUM RARE - *Warm Red Center* • MEDIUM - *Warm Pink Center*

MEDIUM WELL - *Slight Pink Center* • WELL DONE - *No Pink, cooked throughout*

~Not responsible for the quality of well-done steaks~

CHICKEN OSCAR | 20

Topped with Lump Crab and Béarnaise, Yukon Gold Mashed Potatoes, Asparagus

GRILLED PORK CHOP | 18 *Appalachian Favorite | Local Specialty*

Cheerwine Glaze, Beer-Braised Collards, Virginia Peanuts, Charred Sweet Potato

PASTA

SHRIMP LINGUNIE | 19 *Seasonal Offering*

Sautéed Jumbo Shrimp with your choice of Garlic White Wine Sauce or Creamy Lemon Caper Sauce

BUTTERNUT SQUASH RAVIOLI | 14 *Seasonal Offering*

Served with Pecorino Romano, Tomato, Sage, and a White Wine Cream Sauce

SEAFOOD

CRAB CAKES | 23

Grilled and served with Lemon Dill Aioli and Roasted Fingerling Potatoes

NORTH CAROLINA TROUT | 18 *Seasonal Offering*

Stewed Field Pea and Carolina gold Rice Hoppin' John, Sesame Cream

BLACKENED SALMON | 18

Hoe Cakes, Sautéed Spinach and Honey Chipotle Aioli

SOUTHERN DISHES

SHRIMP AND GRITS | 14

Crispy Bacon, Cheddar Grits, and Tangy Butter Sauce and Tomato Jam

BACON WRAPPED MEATLOAF | 16

Yukon Gold Mashed Potatoes and Sweet Tomato Jam

BURGERS

*All burgers are served with house cut French fries and pickle chips

GRAZE SPECIAL DELUXE* | 10

½ pound Black Angus Beef, Special Sauce, Lettuce, Heirloom Tomato, Onion, American cheese

BACON STACK* | 13

½ pound Black Angus Beef, Bacon, Aged White Cheddar, House made Steak Sauce, Lettuce, Tomato, Onion on the side

PATTIE MELT* | 13

½ pound Black Angus Beef, Swiss Cheese, and Mushroom Gravy on Sourdough

House Favorites  Gluten Free 

20% gratuity will be added to parties of 9 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

12/20/16